

Fall & Winter Menu



ELEVATE
PHOTOGRAPHY

720.917.4186

www.all-lovecatering.com

The Cocktail Hour



All Love Signature Grazing Table

Our custom designed stationary appetizer table is sure to draw your guests together over a beautiful & bountiful display of artisan cured meat & assorted cheeses, farm fresh vegetable crudité, scratch dip, house baked bread, local jam & seasonal sliced fruit

Hand Passed Appetizers

Our handmade appetizers are little gems with no small detail overlooked. Your mingling guests attention will be captured by your eye catching selections circulating on our locally crafted wood trays

please select 3 options

Artichoke & Cherry Tomato Shrimp Skewers with Lemon Aioli

Mushrooms Stuffed with Bacon, Gouda Cheese & Caramelized Onions

Goat Cheese & Prosciutto Fried Risotto Balls with Spicy Peppadew Aioli

Pork Tenderloin with Spicy Blueberry Jam on a Mini Buttermilk Biscuit

Polenta Cake, Braised Chicken, Arugula Pesto, Red Bell Pepper Slice

Trio of Warm Bruschetta – Wine Poached Olives, Cambonzola Cheese & Tomato Chutney
Butternut Squash, Sage & Chili Honey Glaze | Blackened Spiced Salmon with Dill Aioli

Scallops on the Half Shell with Lemon Burre Blanc & Asiago Panko Crust

Belgium Endive filled with Grapes, Candied Walnuts & Gorgonzola Cheese

Caprese Skewer with Heirloom Cherry Tomato, Mozzarella, Basil & Balsamic Reduction

2

The First Course



Chef Inspired Salad

As guests arrive to the dining room a pre-set salad of your choice will provide an elegant feel

please select 1 option

Festive Fall Salad

Romaine Lettuce, Toasted Walnuts, Pears, Gorgonzola, with Cranberry Vinaigrette

Maple Spiced Salad

Mixed Greens, Radicchio, Red Onion, Golden Raisins, Apples, Candied Pecans, with Maple Vinaigrette

Root Veggie & Goat Salad

Arugula, Red Beets, Gold Beets, Goat Cheese, and Lemon Vinaigrette

Soup Bar

Fresh Tomato Basil Soup

Mushroom Soup with Truffle Finish

Creamy Potato Leek Soup with Pea Tendrils

French Onion Soup with Gruyere Baked Bread

Artisanal Bread Platter (additional \$1.50 Per Person)

Accompanying the salad each table will be set with assorted fresh baked artisanal breads & herbed butter

The Dinner



Entrée Course

For the main course we like for you & your guests to have options so from the below lists you may choose 3 sides & 2 main for all to enjoy

Sides

please select 3 options

Wild Mushroom Risotto of Arborio Rice, Parmesan Cheese & Sautéed Mushrooms

Honey & Chili Roasted Acorn, Butternut & Winter Squashes

Yukon Gold & Sweet Potatoes Thinly Sliced, Layered with Cheese & Baked Au Gratin

Smashed Red Potatoes with Sour Cream, Green Onion & Rosemary

Vegetable Medley of Zucchini, Yellow Squash, Bell Pepper & Mushroom with Herbs & White Wine

Vegetable Broth Based Polenta folded with Caramelized Onion Blend, Fresh Herbs, Roasted Garlic Oil & Blistered Tomatoes

Roasted Garlic Mashed Yukon Gold Potatoes

Heirloom Carrots Roasted & Glazed with Red Wine Reduction Sauce & Tarragon

The Dinner
Mains
please select 2 options



Poultry

Chicken Marsala, Flour Dust, Mushrooms & Stock
Brined Turkey Breast roasted with Herbs, Garlic & Served
with Scratch Brown Gravy
Coq Au Von Whole Chicken with Onion, Cognac,
Carrots, Fresh Herbs & Lots of Love

Beef

Fork Tender Red Wine Braised Beef Short Ribs
12 Hour Herb & Garlic Crusted Prime Rib, slow cooked to
medium rare served with Horseradish
Beef & Bison Meatloaf with Tomato Ginger Chutney

Pork

Coffee Crusted Pork Loin smothered in a Courvoisier
Cream Sauce
Pork Shoulder with Pears, Whole Carrot & Cinnamon
Sherry Apple Pork Chops with Thyme & Rosemary

Seafood

Scottish Salmon with a Honey Tarragon Glaze
Seared Steelhead Trout, Andouille Sausage, Olives
Penne Pasta with Shrimp, Broccoli & Lemon Crema

Vegetarian

Butternut Squash Ravioli with Brown Butter Sage Sauce,
Lemon Squeeze & Balsamic Reduction
Acorn Squash with Cous Cous, Wilted Greens, Pears,
Brown Sugar, Ginger & White Wine
Wild Mushroom Lasagna with 5 Hour Marinara, a Touch
of Cream, Herbs & Garlic

Decadent Items + \$10 Per Person

Grilled Colorado Lamb Shanks
Braised Veal Ossobucco
Shell Fish Boil with Clams, Mussels, Shrimp with Butter,
White Wine & Lemon